

## Red onion canapés (Appetizers)



### Preparation

Peel the onions and cut them into reasonably thick slices. Add a little oil to a frying pan and sweat the onions for about twenty minutes. When they are nicely softened add the sugar, salt and balsamic vinegar, then deglaze. Remove from the heat. Roll out the pastry and cut out some circles of about 5 cm in diameter using either a pastry cutter or a small glass. Arrange the pastry circles on an oven tray lined with baking parchment. Sprinkle each circle with the parmesan. Place a slice of onion on top of the parmesan. Finish by pinching and raising up the dough around the onion, leaving it slightly raised. Brush with the beaten egg yolk and bake for 20 minutes at 180°C. Top with some more shavings of parmesan and a few marjoram leaves, then serve.

### Tips

When serving, finish with a few leaves of marjoram and some drops of balsamic vinegar, perhaps in the form of a glaze

### Trivia

The famous 'Tropea' red onion from Italy is an IGP product (Indicazione Geografica Protetta), meaning that it is of protected status

### Information

**Preparation** 45 minutes

**Total Time** 20 minutes

**Serves X** Serves 6 persons

**Level of difficulty** Easy

la terra di Puglia



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### Ingredients

**Puff pastry** (A roll of ready-made puff pastry)

**Tropea red onions** (4 small red onions)

**Parmesan** 50 grams (grated)

**Butter** 40 grams

**Egg yolks** 1 unit

**Sugar**

**Balsamic vinegar glazing**

**Salt**